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(54) Title: METHOD OF MANUFACTURING KETCHUP IN RED, GREEN OR YELLOW COLOR USING LIQUID KIMCHI

(57) Abstract: The present invention provides a method of manufacturing Kimchi ketchup in red, green or yellow color by processing Kimchi in the form of dressing or sauce to be suited for use of the general public and to be selectively used depending on consumers' taste of its color. The Kimchi ketchup of the present invention has vivid and natural color of green, yellow and red, so that it does not only go beyond the prejudice of general tomato ketchup having limited color and taste, but also does not hint Kimchi to consumers intuitively.



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